



Australian Government

FBPHVB3015 Operate and monitor a griddle production process

Release: 1

FBPHVB3015 Operate and monitor a griddle production process

Modification History

Release	Comments
Release 1	This version released with FBP Food, Beverage and Pharmaceutical Training Package Version 6.0.

Application

This unit of competency describes the skills and knowledge required to set up, operate, adjust and shut down a griddle production process to produce pancakes, muffins and simple bread products.

This unit applies to individuals who take responsibility for the operation and monitoring of a griddle production process and associated equipment in a high volume baking environment. The work includes identifying and providing solutions to routine and some non-routine problems.

All work must be carried out to comply with workplace procedures according to state/territory health and safety and food safety regulations, legislation and standards that apply to the workplace.

No licensing, legislative or certification requirements apply to this unit at the time of publication.

Pre-requisite Unit

Nil

Unit Sector

High Volume Baking (HVB)

Elements and Performance Criteria

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
1. Prepare to produce food using griddle	1.1 Interpret work instructions and clarify where required 1.2 Identify health and safety hazards and address risks 1.3 Wear appropriate personal protective equipment and clothing and

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	ensure correct fit 1.4 Confirm materials and ingredients are available to meet operating and food safety requirements 1.5 Confirm equipment and services are available 1.6 Identify and confirm equipment is clean and maintenance requirements have been met, according to health, safety and food safety requirements
2. Prepare equipment and process for operation	2.1 Fit machine components and related attachments, and adjust to meet operating requirements 2.2 Enter processing and operating parameters to meet food safety and production requirements 2.3 Carry out pre-start checks according to work health and safety and operating procedures
3. Operate and monitor equipment	3.1 Introduce ingredients and additives in the required quantities and sequence to meet recipe specifications 3.2 Monitor the process for variation in operating conditions 3.3 Monitor the process to confirm that product meets specifications 3.4 Monitor depositing of mix to ensure product weight is accurate 3.5 Monitor cooking process to ensure product meets specifications 3.6 Identify, adjust and report out-of-specification equipment, product or process outcomes according to workplace requirements 3.7 Follow and apply workplace housekeeping procedures and environmental requirements
4. Shut down the process	4.1 Complete the process safely according to workplace procedures 4.2 Identify and report maintenance requirements 4.3 Maintain workplace records accurately according to workplace procedures
5. Recognise and correct common faults	5.1 Test cooked product to ensure it meets specifications 5.2 Identify causes of typical faults and how they can be rectified according to workplace requirements 5.3 Discard faulty products according to workplace and environmental guidelines

Foundation Skills

This section describes those language, literacy, numeracy and employment skills that are essential for performance in this unit of competency but are not explicit in the performance criteria.

Skill	Description
Reading	Interpret work instructions and product specifications
Writing	Record processing information using digital and/or paper-based formats
Oral communication	Follow instructions and ask questions to clarify information
Numeracy	- Interpret symbols and numbers on temperature gauges and scales - Use basic arithmetic to calculate quantities - Measure size (mm, cm), weight (mg, g, kg) and volume (ml, L)

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPHVB3015 Operate and monitor a griddle production process	FBPPBK2006 Operate a griddle production process	Updated unit code and title Minor changes to Performance Criteria to clarify task Element 5 added Foundation Skills refined Performance Evidence clarified Minor changes to Knowledge Evidence and Assessment Conditions to clarify requirements	Not equivalent

Links

Companion Volumes, including Implementation Guides, are available at VETNet: -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4>

Assessment Requirements for FBPHVB3015 Operate and monitor a griddle production process

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Performance Evidence

An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.

There must be evidence that the individual has operated a griddle production process to produce at least one batch of product to meet specifications, including:

- applying food safety practices
- following safe work procedures
- monitoring control points and conducting inspections to confirm process remains within specification, including:
 - characteristics of the mix, including colour, viscosity, density and consistency
 - time and temperature
 - weight of product
 - characteristics of the cooked product
- addressing routine processing issues.

Knowledge Evidence

An individual must be able to demonstrate the knowledge required to perform the tasks outlined in the elements and performance criteria of this unit. This includes knowledge of:

- purpose and basic principles of griddle product manufacturing
- type and purpose of griddle equipment, including:
 - weighing equipment
 - mixing equipment
 - depositing equipment
 - cooking equipment
 - cooling fans and tunnels
 - extraction fans
 - conveyors

- basic operating principles of equipment, including:
 - main equipment components
 - status and purpose of guards
 - equipment operating capacities and applications
 - purpose and location of sensors and related feedback instrumentation
- typical equipment faults and related causes, including signs and symptoms of faulty equipment, loss of power, and early warning signs of potential problems
- procedures for monitoring production, including:
 - materials transfer prior to commencing mixing
 - mixing parameters, including water temperature, sequence of ingredient addition, mixing times and mix consistency
 - depositing parameters to achieve product size and weight
 - monitoring mixture levels in hopper and alignment of deposited mixture
 - griddle line equipment, including temperature of cooking surface, the size, shape and colour of product, and moisture content of product
 - cooling equipment and time
- typical griddle product ingredients, including:
 - basic operating principles of process control, including the relationship between control panels and systems and the griddle
 - key features of the flow of the griddle production process, and the effect of outputs on customer satisfaction and downstream processes
 - quality requirements of materials, and effect of variation on process performance
 - quality characteristics to be achieved by griddle products
 - griddle product manufacturing process specifications, procedures and operating parameters
 - operating requirements and parameters, and corrective action required where operation is outside specified operating parameters
- methods used to monitor the production process, including:
 - inspecting, measuring and testing processes
 - inspection and test points (control points) in the process
 - related procedures and recording requirements
- common causes of variation, and corrective action required
- health and safety hazards and controls relevant to the griddle product manufacturing process, including:
 - limitations of personal protective equipment
 - routine shutdown procedures
 - emergency shutdown procedures
 - procedures to follow in the event of a power outage
 - isolation, lock-out and tag-out procedures and responsibilities
- emerging technologies related to high volume production baking
- contamination/cross-contamination and food safety risks, and related controls

- procedures and responsibility for reporting production and performance information
- waste disposal procedures
- cleaning and sanitisation procedures required for mixing/blending and griddle
- recording procedures to ensure traceability of product.

Assessment Conditions

Assessment of the skills in this unit of competency must take place under the following conditions:

- physical conditions:
 - a high volume production bakery or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - personal protective equipment
 - mixing equipment, griddle and related services
 - ingredients for products cooked on griddle
 - cleaning materials and equipment
- specifications:
 - work procedures, including advice on safe work practices, food safety, quality and environmental requirements
 - information on equipment capacity and operating parameters
 - production schedule/batch/recipe specifications, control points and operating parameters.

Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.

Links

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